



Starters

- Chef's Soup of the Day** £5.75

crusty bread roll
- Pan Fried Goats Cheese** £7.95 **V**

caramelised apples, beetroot glaze
- Creamy Garlic Mushroom Crepe** £7.95 **V**

cheddar cheese glaze
- Pan Fried Salt & Chilli Squid Rings** £7.95

lemon and cracked black pepper mayonnaise
- Haggis & Black Pudding Tower** £7.95

peppercorn cream, crispy leeks
- Chicken Liver Pate** £7.95

spiced fruit chutney, garlic ciabatta

- Smoked Chicken Caesar Salad** £7.95

gem lettuce, crispy croutons, parmesan shavings, creamy dressing
- Sunblushed Tomato Hummus** £7.75 **VE**

vegetable crisps, toasted tortilla wafers
- Prawn & Smoked Salmon Cocktail** £8.95

marie rose sauce, lemon wedge, smoked paprika, buttered brown bread
- Bang Bang Chicken Cauliflower** £8.75 £7.95 **V** **VE**

sriracha and sweet chilli sauce, toasted sesame seeds

Mains

- Braised Ribeye Steak** £17.95

yorkshire pudding, red wine jus, creamed mash, root vegetables
- Cajun Chicken Breast** £15.95

coconut and mango curry cream, fragrant rice, prawn crackers
- Solway Coast Fish Pie** £16.50

smoked salmon, haddock and prawns, white wine and chive cream, cheddar mash, garlic ciabatta
- Chorizo & King Prawn Tagliatelle** £16.95

tomato, chilli and parmesan cream, garlic ciabatta bread (vegetarian option available £14.50) **V**
- Rack of Lamb** £19.95

glazed goats cheese crumb, red wine and redcurrant jus, fondant potato, tenderstem broccoli, root vegetables
- Chargrilled Breast of Chicken** £15.95

bacon, mature cheddar, garlic and spring onion cream, fries, coleslaw
- Salmon En Croute** £18.50

crispy pastry, sauteed potatoes, summer greens, pesto cream
- Button Mushroom & Spinach Stroganoff** £14.95 **V**

fragrant rice, smoked paprika, sour cream, toasted ciabatta (Add Chicken £2)

Sides

- Garlic Bread — £3.95

Chilli Fries, Cajun Fries — £4.25
- Crispy Onion Rings — £3.95

Buttered Vegetables — £3.95
- Creamed Mash Potato — £3.95

Steamed Greens — £3.95
- Fries — £3.95

Should you have concerns about a food allergy or intolerance, please speak to a member of our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus

V — VEGETARIAN **VE** — VEGAN

RAD Classics

- Classic Steak Pie** £15.50

seasonal vegetables, creamed potato
- Oven Baked Traditional Lasagne** £15.50

garlic bread, mixed leaf salad
- Battered Fillet of Haddock** £15.95

chipped potatoes, garden peas, tartare sauce
- Breast of Chicken with Haggis** £16.50

seasonal vegetables, creamed potato, peppercorn sauce
- RAD Steak Burger** £15.50

6oz burger, applewood smoked cheddar, bacon salsa, fries, homemade slaw
- Hunter Chicken Burger** £15.50

BBQ sauce, bacon, smoked applewood cheese, fries, homemade slaw
- Sweet Potato & Roasted Vegetable Burger** £14.50 **V**

panko crumbed, red pepper mayonnaise, fries, homemade slaw

From the Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection. all served with grilled mushrooms, tomato, fries

8oz Chargrilled Sirloin Steak £27.95

8oz Chargrilled Fillet Steak £30.95

Chargrilled Butterfly Breast of Chicken £15.95

ADD SAUCE £3.25 peppercorn, red wine jus, garlic butter, garlic and spring onion cream

Desserts

- Chefs Cheesecake of the Day** £7.50

chantilly cream
- Sticky Toffee Pudding** £7.50

butterscotch sauce, vanilla ice cream
- Luxury Chocolate Fudge Cake** £7.50

toffee drizzle, white chocolate shards, cookie dough pieces, clotted cream ice cream
- Banoffee Shortbread Sundae** £7.95

shortbread crumb, sliced banana, toffee sauce, vanilla ice cream, chantilly cream
- Iced Mint Parfait** £7.50

mint syrup, chocolate mint cremes
- Summer Berry Eton Mess** £7.95

crushed meringue, fresh strawberries, strawberry coulis, chantilly cream
- Glazed Lemon Tart** £7.95

fresh raspberries, raspberry coulis, clotted cream quenelle
- Trio of Ice Cream** £7.50

vanilla, chocolate, raspberry ripple, honeycomb, clotted cream ice cream. choice of sauces: toffee, chocolate, raspberry
- Cheese Platter** £8.95

mature cheddar, brie, blue stilton, biscuit selection, grapes, fruit chutney, celery